Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. (Original) A modified oilseed material comprising at least about 85 wt.% (dsb) protein; wherein the modified oilseed material has an MW_{50} of at least about 200 kDa; and at least about 40 wt.% of the protein in a 50 mg sample of the modified oilseed material is soluble in 1.0 mL water at 25°C.

2. (Original) The modified oilseed material of claim 1 wherein the modified oilseed material has an EOR of no more than about 0.75 mL.

3. (Original) The modified oilseed material of claim 1 wherein a 13.5% aqueous solution of the modified oilseed material forms a gel having a breaking strength of no more than about 25g.

4. (Original) The modified oilseed material of claim 1 wherein the modified oilseed material has a viscosity slope of at least about 20 cP/min.

5. (Original) The modified oilseed material of claim 1 wherein the modified oilseed material has a melting temperature of at least about 87°C.

6. (Original) The modified oilseed material of claim 1 wherein at least about 40% of the modified oilseed material has an apparent molecular weight of greater than 300 kDa.

7. (Original) The modified oilseed material of claim 1 wherein the modified oilseed material has a turbidity factor of no more than about 0.95.

8. (Original) The modified oilseed material of claim 1 wherein the modified oilseed material has a dry Gardner L value of at least about 85.

9. (Original) The modified oilseed material of claim 1 wherein the modified oilseed material has an NSI of at least about 80.

10. (Original) The modified oilseed material of claim 1 wherein the modified oilseed material includes at least about 1.4 wt.% cysteine as a percentage of total protein.

11. (Original) The modified oilseed material of claim 1 wherein the modified oilseed material has a latent heat of at least about 5 joules/g.

12. (Original) The modified oilseed material of claim 1 wherein the modified oilseed material has a ratio of sodium ions to a total amount of sodium, calcium and potassium ions of no more than about 0.5.

13. (Original) The modified oilseed material of claim 1 wherein the modified oilseed material has no more than about 7000 mg/kg (dsb) sodium ions.

14. (Original) The modified oilseed material of claim 1 wherein the modified oilseed material has a substantially bland taste.

15. (Original) The modified oilseed material of claim 1 wherein the modified oilseed material comprises modified soybean material.

16. (Original) The modified oilseed material of claim 1 wherein the modified oilseed material comprises at least about 90 wt.% (dsb) protein.

17. (Original) The modified oilseed material of claim 1 wherein the modified oilseed material has a bacteria load of no more than about 50,000 cfu/g.

18. (Original) A modified oilseed material comprising at least about 85 wt.% (dsb) protein; wherein at least about 40% of the modified oilseed material has an apparent molecular weight of greater than 300 kDa; and at least about 40 wt.% of the protein in a 50 mg sample of the modified oilseed material is soluble in 1.0 mL water at 25° C.

19. (Original) A modified oilseed material comprising at least 85 wt.% protein on a dry solids basis; wherein at least about 40% of the modified oilseed material has an apparent molecular weight of greater than 300 kDa; and the modified oilseed material has a viscosity slope of at least about 20.

20. (Original) A modified oilseed material comprising at least 85 wt.% (dsb) protein; wherein at least about 40% of the modified oilseed material has an apparent molecular weight of greater than 300 kDa; and at least 40 wt.% of the protein in a 50 mg sample of the modified oilseed material is soluble in 1.0 mL water at 25°C.

21. (Original) A modified oilseed material comprising at least 90 wt.% (dsb) protein; wherein at least about 40% of the modified oilseed material has an apparent molecular weight of greater than 300 kDa; and a melting temperature of at least 87°C.

22. (Original) A modified oilseed material comprising at least 90 wt.% (dsb) protein; wherein at least about 40% of the modified oilseed material has an apparent molecular weight of greater than 300 kDa; and the modified oilseed material has an EOR of no more than about 0.75 mL.

23. (Original) A modified oilseed material comprising at least 90 wt.% (dsb) protein; wherein at least about 40% of the modified oilseed material has an apparent molecular weight of greater than 300 kDa; and the modified oilseed material has a turbidity factor of no more than about 0.95 at 500 nm.

24-29 (Cancelled)

30. (Original) A protein supplemented dairy-type food composition comprising a modified oilseed material, wherein the modified oilseed material comprises at least 85 wt.% protein on a dry solids basis; at least about 40 wt.% of the modified oilseed material has an apparent molecular weight of at least 300 kDa; and at least 40 wt.% of the protein in a 50 mg sample of the modified oilseed material is soluble in 1.0 mL water at 25°C.

31. (Original) The dairy-type food composition of claim 30 wherein said dairy-type food composition is a pasteurized dairy-type food composition.

32. (Original) The dairy-type food composition of claim 30 wherein said dairy-type food composition is a protein supplemented yogurt composition.

33. (Original) A protein supplemented sauce composition comprising a modified oilseed material, wherein the modified oilseed material comprises at least about 85 wt.% protein on a dry solids basis; and the modified oilseed material has an MW_{50} of at least about 200 kDa and at least about 40 wt.% of the protein in a 50 mg sample of the modified oilseed material is soluble in 1.0 mL water at 25°C.

34. (Original) The sauce composition of claim 33 wherein said sauce composition is a pizza sauce.

35. (Original) The sauce composition of claim 33 further comprising a suspending agent.